8980 Quantrelle Avenue NE Otsego, MN 55330

1997 Cheers to 20 years 2017



July - September 2017

Our goal is to provide you and your family with Minnesota grown produce by bringing "The Season's Best" harvest to your table.

Freezing Corn

Cut corn off the cob. Place in 9x12 inch pan, fill the pan 1.5" deep with the corn.

Add 1/4 cup butter and 1/4 cup water. If you want add salt, sugar or half-n-half.

Bake in a 350° oven for 30 to 40 minutes, stiring once. Cool. Put in plastic freezer bags. Open anytime for FRESH yummy homegrown Super Sweet sweet corn.





It's Produce Time! FRESH from the FIELDS to your TABLE

Summer at 101 Market means it's yummy Minnesota grown produce time. Super Sweet sweet corn, cucumbers, tomatoes, zucchini and so much more. These are a few of our favorite recipes made with our delicious homegrown produce and are favorites of our employees.

Refrigerator Pickles

Slice 5 cups pickles one large onion 2 heads of fresh dill into large bowl

Put in cold water for 1.5 hours



2 cups sugar
2 cups vinegar
2 T. salt
1 tsp. celery seed
1 tsp. mustard seed
Boil mixture & let cool
Pour over drained
cucumbers &
refrigerate
Put everything in a
5 quart ice cream pail.
Cover and put in the

fridge for a few days

then transfer to pint

jars. Keep in fridge.



1 can black beans, drain and rinse1 can Mexicorn, drain1/2 cup red onion, chopped

3-4 green onions,chopped3-4 Roma tomatoes,chopped2 avocadoes, diced

1/3 cup olive oil 1/4 cup balsamic vinegar 1 package (dry) of

Good Seasons
Italian Dressing
Mix all of above
Add avocadoes
just before
serving

Zucchini Bread

2.5 cups of flour
2 tsp. baking soda
2 tsp. baking powder
1 tsp. ground cinnamon
1 tsp. pumpkin pie spice
Whisk above together

1.5 cup sugar
4 large eggs beaten or
3/4 cup egg substitute
1 cup vegetable oil
2 tsp. vanilla
1 tsp. salt
Combine the dry and
wet ingredients.
Fold in 4 cups grated
ucchini-get moisture out
of the zucchini. Wrap in

zucchini-get moisture out of the zucchini. Wrap in a towel and twist it out Fresh zucchini will have less moisture.



Grease two
9"x5" loaf pans
bake for 50
minutes or four
small pans for
40 minutes.
Bake at 350°

JAMS, JAMS, and more







These jams have been on the shelves since 101 Market opened it's doors, discovered during a trip to visit family in Wisconsin. Hands down raspberry, strawberry & strawberry rhubarb are favorites.

JAMS

. . . Products Our Customers LOVE



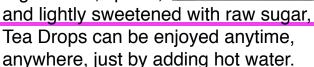
Visit with Paula & Brad. while viewing their **Enchanted Gardens on** Saturday, August 5th Self guided tour



Tea Drops is **Rethinking Tea**

Tea Drops are organic pressed teas that dissolve Comprised of USDA

organic tea, spices,





Enchanted Fairy Garden Tour - August 5

Discover, Dream & Explore

This enchanted fairy garden surrounds a huge tree in the back yard of Paula and Brad's home in Rogers. Visit with them and explore their enhanted wonderland.

Saturday, August 5

9:30-10:30 am or 11:00 am-12:00 pm. Register by calling 763.441.4487-driving directions will be given to their home for

> self guided tour. Children 10 years old+ with an adult are welcome.







Call us directly with your floral needs. We can create what you want to send to your loved ones.

Petals to Pines

Our Floral Design Hrtists, Gail & Shelly ...

Life Events-The Wonderous Wedding World

Floral designers supply more than just a bouquet for your wedding. We help you create a look and feel for you and your guests to enjoy, as you celebrate one of the biggest "Life Events" ever! Our design artists can create unique theme flowers for your wedding including ceremony, church designs, table centerpieces, cake flowers, arbor decor as well as body flowers. Summer is a beautiful time to buy garden flowers for outdoor wedding themes. We offer free initial consultation by appointment. At this meeting bring as many pictures, samples of your ideas, color swatches, design styles, Pinterest ideas, etc. anything you think would help us "read your mind" and bring your dream wedding to life. Looking forward to hearing from you soon.

James, a graduate from St. Francis High School, will be pursuing a Math/Physics degree at Gustavus in St. Peter. One hobby of his is online gaming and a favorite food is

JS C



We extend lifetime wishes of love and happiness to former employees, Renee and Eric. Since her teenage years, Renee (Crepeau) has been part of our 101 Family. Congratulations Mr. & Mrs Eric Volk photo by Rebecca Studios

ne gaming and a favorite food is German bread. "Our Petals do the Talking Vintage Ivy

"Making your day and everyday

beautiful"... ~ Gail & Shelly



His parents are Joni and Rick Stapfer of Oak Grove.

Graduate Wishes

Travis, graduated from Spectrum High and is heading to Crown College as

a junior to pursue a business/biblical studies degree. He enjoys hanging out with his family and one of his favorite foods is lasanga. His parents are



His parents are
Deana & Troy Bondy of Elk River.



Vintage Ivy Holiday Market

November 3rd & 4th, 2017 Friday 9-7, Saturday 9-5 Free admission, Free parking

25+ vendors from around the Twin Cities area featuring

Vintage, Antiques, Handmades, Farmhouse Decor, Gifts, Jewelry, Soaps, Industrial, Architecture, Holiday Inspiration!

Food vendors

Bring a friend and bring a truck!

ARKE

1997 Cheers to 20 years! 101 Market's Seeds for Thought

8980 Quantrelle Avenue NE Otsego, MN 55330 www.nathes101market.com

PRSRT STD U.S. Postage **PAID** Permit No. 132 Elk River, MN



November 3 & 4

Annual Summer Gift Sale July 28 - August 5 25%-75% OFF on selected gift items **Enchanted Fairy Garden Tour** Saturday, August 5 Farm to Fork Luncheon Sunday, August 20 **Harvest Corn Maze &** Family Fall Festival September 23 - October 29 Vintage Ivy Holiday Market

RSVP to 101 Market's Count needed for Caterer, RSVP to Facebook Event page or 763.441.4487 Facebook Event Page August 20 12:00 to 2:30 pm Farm to Fork Lunch serving up a plate full of farm fresh produce BBQ style Celebrating you and our 20 years! ARKET Count needed for Caterer, RSVP to Facebook Event page or 763.441.4487

#shop101market Connect with us







Follow us and share your photos on Instagram when you visit 101 Market! We love seeing

your shots!



